

PELICAN GRILL & BAR

FOR THE TABLE

SALTED PELICAN GRILL PRETZEL \$21
cheese fondue | dijon mustard

WEST COAST OYSTERS ½ DOZ. \$36 GF
champagne mignonette | lemon | cocktail sauce
tabasco

SALMON CRUDO \$26
lime | jalapeno | basil | fennel & persian
cucumber salad | toasted sesame seed

OCTOPUS \$26
crispy octopus | heirloom tomato panzanella | tzatziki
meyer lemon pesto

JUMBO LUMP CRAB CAKE \$36
tarragon remoulade | pickled shallot
frisee & endive salad | citrus vinaigrette

CAVIAR & FRIES \$40
osetra caviar | creme fraiche | chive oil

WAGYU STEAK TARTARE TARTINE \$29
snake river farms wagyu filet | shallot | caper
dijon | black truffle | grilled sourdough

WOOD-FIRED MEATBALL \$28
basil | ricotta | heirloom tomato sauce
grilled sourdough

POUND OF WINGS \$28 GF
choice of honey mustard bourbon or buffalo sauce
celery sticks | blue cheese dressing

SOUP OF THE DAY \$17
chef's daily inspired soup

FROM LOCAL GARDENS

*add: chicken +\$14 | shrimp +\$22 | flat iron steak +\$24
salmon +\$23*

NEWPORT SALAD \$24 GF
hand-selected house greens | manchego
baby beet | blueberry | crushed pistachio | strawberry
white balsamic vinaigrette

MARINATED BEET SALAD \$23 VG
lemon | mint | dill yogurt | wild arugula
pine nut crumble

CAESAR SALAD \$20
little gem | 18-month aged reggiano cheese
herb crouton | lemon anchovy dressing

WEDGE SALAD \$22 GF
baby iceberg | tomato | bacon | pickled shallot
house-made blue cheese dressing

ZA'ATAR SUMMER SQUASH \$34 V/GF
char-grilled squash | heirloom cherry tomato
california za'atar | quinoa tabouli | basil

WOOD-FIRED OVEN

Three day slow fermented | hand-stretched dough

MARGHERITA \$22 VG
mozzarella | pomodoro | basil

BURRATA FLAT BREAD \$28
fig jam | arugula | prosciutto di parma
petit basil | grated parmesan

**TABLE-SIDE PARMIGIANO WHEEL
FOREST MUSHROOM RISOTTO \$66 GF**
Served from 24-month aged parmesan wheel
foraged mushrooms | truffle sauce
parmigiano reggiano

THE OCEAN

ICELANDIC SALMON \$54 GF
pea tendril | fennel veloute | chili oil

CHILEAN SEA BASS \$56 GF
forbidden rice | pickled shallot | citrus
toasted almonds | coconut beurre blanc

2 LB. PG LOBSTER...Market Price

whole maine lobster loaded with claw & knuckle
meat | jumbo lump crab | butter poached tail
served with truffle mashed potato

PELICAN GRILL CIOPPINO \$70 GF
prawns | salt spring mussels | manila clams
snow crab claws | diver scallops | basil
pernod tomato broth | toasted sourdough

THE CHOPPING BOARD

SAUSAGE CAVATELLI \$34
house-made nduja spicy sausage | black truffle
calabrian chili | spicy bread crumb | arugula

16 oz. KUROBUTA PORK CHOP \$61 GF
fennel salad | apple | sauce calvados

**CITRUS-ROSEMARY HALF
JIDORI CHICKEN \$48 GF**
sprouting cauliflower | mint | cucumber
pickled tangerine

COLORADO LAMB RACK \$77 GF
rosemary smoked lamb | crispy potato
mint chimichurri

18 oz. VEAL OSSO BUCO \$64 GF
creme fraiche potato puree | black garlic gremolata

16 oz. GRILLED RIBEYE \$78 GF
creme fraiche whipped potato | arugula
frisee | bordelaise

SNAKE RIVER FARMS WAGYU FILET \$83 GF
truffle mashed potato | watercress salad | bordelaise

BUTCHER'S CUT...Market Price

chef's daily inspiration of selected meat
& seasonal garnishes.

ADDITIONALS

MAC & CHEESE \$16 *add: truffle +\$5 | lobster +\$20*

**SNAP PEA | WILTED PEA TENDRIL | SOFFRITO
PROSCIUTTO DI PARMA \$15 GF**

**CHARRED BROCCOLINI | GARLIC CONFIT
CRUSHED CHILI | CABERNET VINEGAR \$15 GF/VG**

TRUFFLE PARMESAN FRIES | GARLIC AIOLI \$16 VG

**FIRE-ROASTED FOREST
MUSHROOM BLEND \$17 GF/VG**

CREME FRAICHE WHIPPED POTATO CHIVE \$15 GF/VG

**HEIRLOOM CAULIFLOWER | BASIL SALSA VERDE
TOASTED ALMOND \$15 GF**

**CRISPY BRUSSELS SPROUTS
AGRODOLCE | NUESKE'S BACON \$15**

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more, 20% gratuity is added automatically.